

**US Claims**

1. Method for preparing a gelled food product comprising heating thermo-reversible sheared gel that is based on non-starch polysaccharide gelling agent and that comprises a combined amount of water and fat of 60-99.9 wt%, to a temperature of 60-95°C and allowing the gel to set in a mould under quiescent conditions
2. Method according to claim 1 wherein the sheared gel is heated to a temperature of 65-90°C.
3. Method according to claim 1 wherein the heating is stopped before the gel structure has molten completely.
4. Method according to claim 1 wherein the polysaccharide gel melting point is 60-95°C.
5. Method according to claim 1 wherein the mould is an edible mould or a holding device that contains an edible base.
6. Method according to claim 1 wherein the sheared gel comprises less than 40 wt% carbohydrate.
7. Method according to claim 1 wherein the composition that constitutes the sheared gel constitutes at least 50 wt% of the gelled part of the gelled food product.
8. Method according to claim 1 wherein at least one taste or flavour imparting food component is combined with the sheared gel composition before, during or after the heating, before the gel is set.

9. Method according to claim 1 wherein during the setting of the gel cooling is applied.
10. Method according to claim 1 wherein the gel that is allowed to set comprises a combined amount of water and fat of 60-99.9 wt%.
11. Method according to claim 1 wherein the gel that is allowed to set comprises less than 40 wt% carbohydrate.
12. Method according to claim 1 wherein the sheared gel comprises a thermo-reversible gelling agent selected from the group consisting of agar, kappa carrageenan, iota carrageenan, gellan, agarose, furcelleran, a combination of xanthan gum and locust bean gum, a combination of xanthan gum and konjac flour and combinations of two or more thereof.
13. Method according to claims 1 wherein the sheared gel comprises at least 1 wt% globular protein.
14. Method according to claim 13 wherein the globular protein is dairy protein, vegetable protein or a combination thereof.
15. Method according to claim 1 wherein the sheared gel comprises 1-50 wt% fat.
16. Method according to claim 1 wherein the sheared gel comprises cream, cream alternative, cream cheese, cream cheese alternative or a combination of two or more thereof.

17. A semi-finished product comprising a closed container that contains thermo-reversible sheared gel suitable for use in a method according to any one of claims 1-16, which sheared gel is based on non-starch polysaccharide gelling agent and comprises a combined amount of water and fat of 60-99.9 wt%, which container is provided with instructions to the user to heat the sheared gel to a temperature of 60-95°C and allow the gel to set.